

National Canners Association

WASHINGTON, D. C.

Information
Letter



For N. C. A.
Members

Membership Letter No. 103.

March 14, 1925.

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"Don't Hide the Catsup"
Italian Marking Regulations
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England Proposes New Pure-Food Regulations.

New regulations proposed by the British Ministry of Health would practically abolish the use of preservatives and greatly restrict the number of coloring materials that can be employed in foodstuffs manufactured in Great Britain or imported for sale in that country. No date has yet been set for the regulations to become effective. Forty days from the date of the draft regulations (February 17) have been allowed during which representations in opposition to the measure may be made to the Ministry of Health.

The United States Trade Commissioner in London reports to the Department of Commerce that, in the main, the leading American firms engaged in marketing foodstuffs in Great Britain foresee little or no setback to their business, owing to the general high quality of products prepared under the United States pure-food laws.

"Don't Hide the Catsup."

Catsup and other condiments are appetite boosters that "mine host" should cash in on, according to the "AMERICAN RESTAURANT" for March, which urges hotel and restaurant managers to quit playing the game of "hide the bottle".

"Original packages of well known, widely advertised condiments on the tables of a hotel or restaurant", it says, "are an excellent advertisement of the better-than-ordinary cuisine it offers. Furthermore, those appetizers do certainly stimulate the appetite, which means a larger individual outlay for food by the diner. * * * The suggestive value of having bottles of good condiments on the table should not be overlooked. Many a patron who enters a dining room with the express purpose of eating a sandwich or a very light luncheon, ends up by ordering a full meal through the suggestion of the delight of cold meats, a steak or chop enhanced by some well-known relish or condiment which he sees on the table."

"Don't hide the catsup", is the journal's advice.

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Italian Marking Regulations.

Canners interested in the Italian marking requirements on fruit and vegetable foodstuffs will find the regulations outlined, in some detail, in the March 9 issue of Commerce Reports, published by the Bureau of Foreign and Domestic Commerce. Full information as regards any particular product can be obtained from the Division of Foreign Tariffs of the Bureau, in Washington.

Tentative Definitions and Standards to be Issued Soon.

The Chairman of the Joint Committee on Definitions and Standards has announced that the committee will shortly issue the tentative revised definitions and standards agreed upon at its recent meeting, covering jams, jellies and preserves, marmalades, alimentary pastes, butter fat, almond paste, and sauerkraut. These tentative definitions will be published and criticism invited before they are recommended for final adoption by Federal and State food officials.

Salads Out of a Can.

In the Ladies' Home Journal for March, Henrietta Jessup writes of vegetable and fruit salads out of a can, giving recipes for lima-bean, mixed-vegetable, baked-bean, pineapple, peach-and-tomato and artichoke salads. The same number contains an article by Mary Mason Wright on making spinach tempting.

Publications of Interest to Growers of Canners' Crops.

PEAS: The New York State Agricultural Experiment Station at Geneva has just issued its Bulletin No. 526, "Variations in Varieties of Canning Peas", by F. H. Hall, giving the results of studies of more than 500 so-called varieties of peas during the years 1922-1924. The method of harvesting, sampling and handling the crops made it possible to secure very detailed data regarding each variety and strain. The pamphlet presents in tabular form the data for 66 strains, with detailed descriptive notes on 21 varieties. At the request of the National Canners Association, copies of this bulletin are being mailed to pea canner members.

ASPARAGUS: An illustrated bulletin of 36 pages on "Growing and Handling Asparagus Crowns", by H. A. Jones and W. W. Robbins, has been issued by the Agricultural Experiment Station at Berkeley, California. It covers all phases of the subject from selection of soils to the sorting and grading of crowns.

TOMATOES: "The Control of Tomato Leaf Spot", an illustrated pamphlet of 20 pages, has been issued as U. S. Department of Agriculture Bulletin No. 1288. The authors are Fred J. Pritchard, physiologist, and W. S. Porte, junior pathologist, Bureau of Plant Industry. The writers state that a more effective and economical method of control than the use of Bordeaux or other copper-spray mixtures lies in the use of modified field practices, including fall plowing of tomato fields to bury all crop refuse which otherwise carries the leaf-spot fungus over winter. The effects of tomato leaf-spot epidemics, it is stated, can be largely avoided by setting out large, stocky, well-hardened plants early in the spring.

Speaks at Canners' Short Course.

While attending the Canners' Short Course at the State College at Ames, Iowa, where he spoke on the nutritive value of canned foods with special reference to vitamins, Dr. E. F. Kohman of the National Canners Association Research Laboratory was called upon to address a special joint meeting of the American Chemical

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Society and the Home Economics Department of the College with regard to the work of the Research Laboratory, especially that on vitamins. Before going to Ames, Dr. Kohman spoke on similar subjects at the Canners Short Course at the University of Wisconsin.

Navy to Purchase Pears, Jams and Sirup.

Bids will be opened March 31 by the Bureau of Supplies and Accounts, Navy Department, Washington, D. C., for 150,000 pounds of canned pears, 250,000 pounds of assorted jams, and 138,000 pounds of cane sirup. Canners who may be interested in these purchases should apply to the Bureau of Supplies for Schedule 3455 (canned pears), Schedule 3456 (assorted jams), Schedule 3457 (sirup).

Freight Loadings Break Record.

Revenue freight loadings for the first nine weeks in 1925 were the greatest for any corresponding period on record, amounting to 8,070,319 cars, according to reports filed by carriers with the American Railway Association. This was an increase of 144,230 cars or 1.8 per cent over the corresponding period in 1924 and 416,131 cars or 5.4 per cent over the corresponding period in 1923.

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